Dualit®
Since 1945

Hand Mixer
Instruction manual

MAX LOADINGS

To prolong the life of your hand mixer we recommend that the max quantities in the chart listed are not exceeded.▶
Quantities are a guide based on mixing in large bowl.

NB. When using heavy mixtures allow the hand mixer to cool to room temperature before using again.

MIX	ATTACHMENT	MAX QUANTITIES
Bread/Pastry	Dough hooks	500g
Victoria sponge	Flat beaters	4 eggs
Royal icing	Flat beaters	700g
Butter cream / Fondent icing	Flat beaters	800g
Whipping cream	Balloon whisk	600ml

TRADITIONAL VICTORIA SPONGE CAKE
SERVES 8

175g soft butter or margarine
175g caster sugar
4 large eggs
1 tsp baking powder
175g self-raising flour
1 tsp vanilla essence
4 tbsp strawberry jam
icing sugar to dust

Preheat your oven to 180ºC/Gas Mark 5

Place the butter or margarine, sugar, baking powder and flour in a large bowl. Using the flat beaters, mix together on speed 2.

Break in the eggs and mix for a further 10-15 seconds.

Pour into two 18cm cake tins. The tins should be well buttered and bases lined with silicone mat or baking parchment.

Spread evenly and bake for 15-20 minutes. Leave to cool.

Apply the jam to the top of one cake and sandwich together with the other. Dust liberally with icing sugar and slice into generous helpings.

QUICK AND EASY LOAF
MAKES A 500G LOAF

250g strong white flour
12.5g butter
3/4 tsp salt
3/4 tsp fast action dried yeast
1 tsp sugar
150ml warm water

Preheat your oven to 220ºC/Gas Mark 7

Using the dough hooks, mix together on speed 2 the flour, salt, yeast, butter and sugar.

Reduce the speed to 1. Slowly add the water until the flour forms a craggy ball.

Use your hands to form the dough into a ball and place back in the bowl to rise for approximately 20-30 minutes.

Using your hands, knock the air out of the dough. Place the dough in a greased 500g bread tin. Allow to rise in a warm place for 1-2 hours.

Bake for 25-30 minutes or until golden brown.

Join Club Dualit for recipe ideas: www.dualit.com/recipes

IMPORTANT SAFETY PRECAUTIONS

READ ALL THE INSTRUCTIONS

CAREFULLY BEFORE USING YOUR DUALIT HAND MIXER KEEP THESE INSTRUCTIONS SAFE FOR FUTURE REFERENCE.

Always follow these safety precautions when using your Hand mixer for your own safety and to avoid damaging the appliance.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised
- Keep the appliance and its cord out of reach of children less than 8 years
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- If the power cord is damaged it must, for safety reasons, be replaced by Dualit or an authorised Dualit repairer.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- To protect against risk of electrical shock, do not submerge the motor housing, cord or plug in water or any other liquids.
- This appliance is intended for household use only if the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the guarantee becomes invalid and Dualit refuses any liability for damage caused
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of container while mixing to reduce the risk of severe injury to persons or damage to the hand mixer. A scraper may be used but must be used only when the blender is not running and jar is off the base.
- Avoid contact with moving parts, never reach into the mixing bowl with your fingers or an object (e.g. a spatula) while the hand mixer is running.
- Children should be supervised to ensure that they do not play with the appliance.
- The use of attachments, not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not attempt to defeat the interlock mechanisms.
- When mixing heavy loads, operate for a maximum of 1 minute, and allow to cool to room temperature before using again. No recipe contained within the manual is considered a heavy load.
- Be certain the attachments are firmly inserted and correctly assembled before operating appliance.
- Do not immerse main body or plug in water.
- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the power base.
- Use this product with rated voltage A.C. outlet only.
- Be sure to unplug the A.C. cord when Hand Mixer is not being used.
- Switch off the appliance and disconnect from supply before changing acessories or approaching parts that move in use.
- Do not plug the appliance in before checking that the voltage indicated on the rating plate is the same as the electrical supply voltage.
- Do not operate the Hand Mixer with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair or electrical or mechanical adjustment.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

When you turn the Hand Mixer on for the first time, a "new" smell may be given off, this will dissipate after a few uses. Clean all parts in contact with food before using for the first time.

INSTRUCTIONS ON ENVIRONMENT PROTECTION

Do not dispose this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal.

The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are making an important contribution to protect our environment.

Please enquire at the community administration for the authorised disposal location.

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the Hand mixer and recycle the packaging appropriately.

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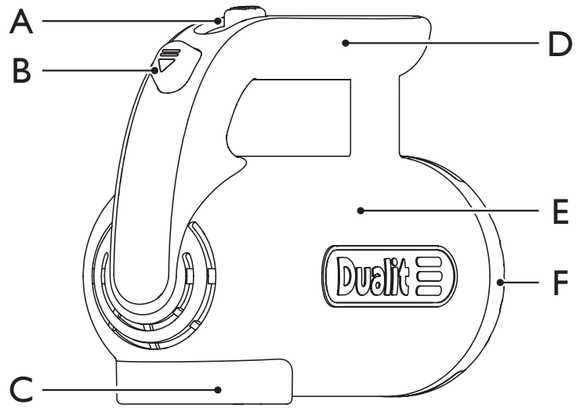
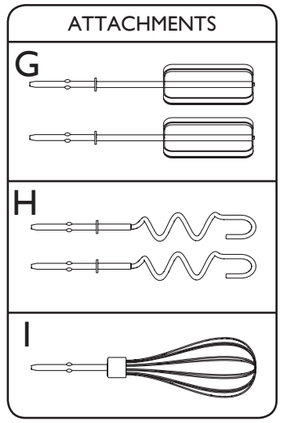
KNOW YOUR HAND MIXER

A. SPEED CONTROL
B. EJECT BUTTON
C. PLUG STORAGE
D. EASY GRIP HANDLE
E. MAIN BODY
F. SWIVEL BASE
G. FLAT BEATERS
H. DOUGH HOOKS
I. BALLOON WHISK





All illustrations are for representation only, your model may vary from illustrations shown.

SPEED SETTINGS

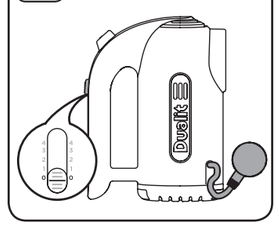
Refer to the following mixing guide for your speed selections.

SETTING	FUNCTION	DESCRIPTION
0	OFF	Standby and storage - Please note the beaters will only eject if set to the 'OFF' position.
1	BLEND	To combine liquids or to knead & mix dough
2	BEAT	To cream butter and sugar, make biscuit mix, cake mixes and icing
3	WHIP	To whip light and fluffy mixtures, make whipped cream, beat eggs and mash potatoes
4	TURBO	For an extra bit of power for stubborn mixtures.

As you add ingredients, the consistency of the mixture may change and you may require a higher or lower speed setting.

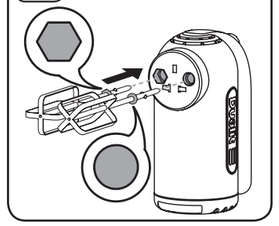
GETTING STARTED

1 BEFORE USE



Before handling the beaters, or balloon whisk, ensure the mixer is unplugged from the electrical outlet and the speed control switch is set to the '0' position.

2 FLAT BEATERS



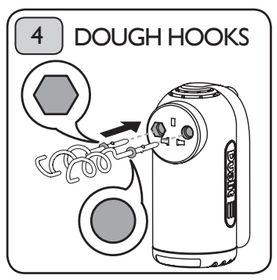
Ensure you insert the correct beater into the correct hole. Match the shape on the underside of the mixer to the shape on the beater stem. Insert the beaters with a slight twist and push action until they click in to place.

GETTING STARTED CONTINUED

3 BALLOON WHISK

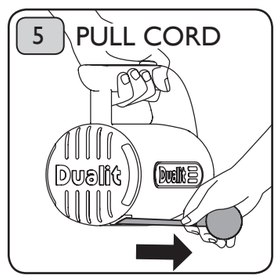
The balloon whisk can fit into either hole. Grasp the handle of the mixer with one hand and the whisk stem with the other hand and insert the whisk with a slight twist and push action until they click in to place.

4 DOUGH HOOKS



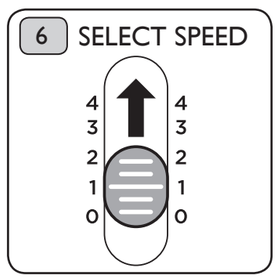
Ensure you insert the correct dough hooks into the correct hole. Match the shape on the underside of the mixer to the shape on the dough hook stem. Insert the dough hooks with a slight twist and push action until they click in to place.

5 PULL CORD



Hold the handle in one hand and pull the the plug until the cord is fully extended.
Do not pull further than the red indicator on the cord.
Ensure the cord is fully extended when in use.

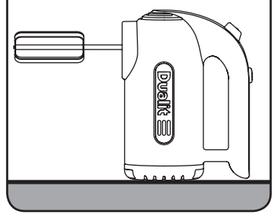
6 SELECT SPEED



Plug the cord into a standard electrical outlet.
Select the speed setting that matches your mixing task.

GETTING STARTED CONTINUED

7 STAND UPRIGHT

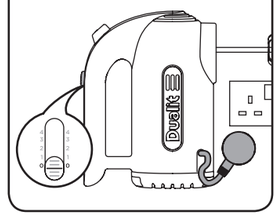


The mixer should be stood on its base when not in use. This will raise the attachments off the work surface to minimise mess.

8 DO NOT STRIKE ATTACHMENTS

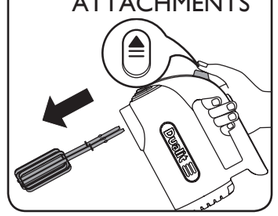
Do not strike attachments on the rim of bowls, especially glass bowls. To remove any excess ingredients off the attachments, use a rubber or plastic spatula to scrape off.

9 UNPLUG



After you have finished mixing, turn the speed control to '0' and unplug.

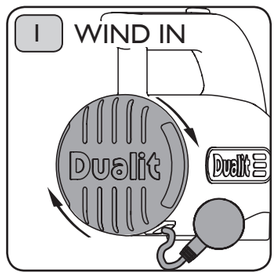
10 EJECT ATTACHMENTS



Raise the mixer head and press down on the beater ejector button to eject the beaters.
Note: The speed control must be set to '0' to release to beaters.

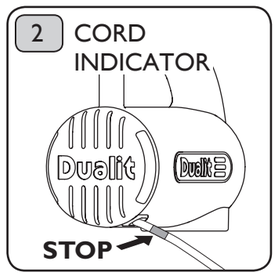
RETRACTABLE CORD

1 WIND IN



After each use, for easy and tidy storage, wind the power cord into the body of the mixer by turning the swivel base clockwise in the direction shown by the arrow on the mixer body.

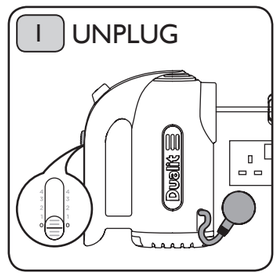
2 CORD INDICATOR



To prevent cord damage always pull power cord out gently. If the cord jams, rotate the swivel base counter clockwise half a turn, then pull out the cord. Do not pull cable past the red indicator on the power cord.

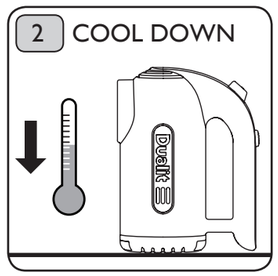
SAFETY CUT OUT

1 UNPLUG



To protect your hand mixer, it is fitted with an overheat cutout, which will automatically stop the handmixer if overloaded.
If this happens, turn the speed control to '0', unplug and eject attachments.

2 COOL DOWN



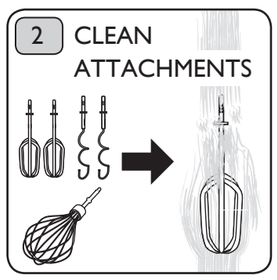
Allow the hand mixer to cool to room temperature before using again.

CLEANING & CARE

1 WIPE BODY

Turn the speed control to '0' and unplug electric cord from electrical outlet before cleaning. Wipe the mixer body clean with a dry cloth.

2 CLEAN ATTACHMENTS



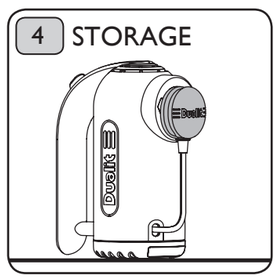
Wash the beaters, dough hooks and whisk in hot soapy water after each use. Rinse thoroughly and dry.

3 DISHWASHER SAFE

The beaters, dough hooks and balloon whisk are all dishwasher safe. Use a wash cycle below 40°C. Remove prior to drying cycle.

The main body is not dishwasher safe.

4 STORAGE



Detach the beaters from the mixer and store them carefully. The mixer should be stored with the cord retracted into the body, the plug inserted into the plug storage and stood on the swivel base.